

The menus

EPHEMERAL MENU

59€

Amuse-Bouche

Bouchot mussels

In courgette cannelloni, green juice, lemon and herbaceous condiments

Yellow pollack

Mashed cauliflower, radish and fresh blackberries

The fig

Fig compote, pineapple cream, white chocolate-wasabi sauce, almond shortbread, pineapple cloud and its whipped ganache, pineapple sorbet

Mignardises

Matching « Food & wine », Selection of 3 glasses of wine (8cl)

25€

TASTING MENUS

Served for the whole table

Amuse-Bouche

Inspiration of the Chef in a 4 courses menu 79€

Inspiration of the Chef in a 6 courses menu 99€

Mignardises

Matching « Food & wine », Selection of 4 glasses of wine (8cl)

35 €

Matching « Food & wine », Selection of 6 glasses of wine (8cl)

55 €



A la carte

STARTERS

Bouchot mussels	21 €
In courgette cannelloni, green juice, lemon and herbaceous condiments	
Green Zebra Tomato	23 €
Stuffed with goat cheese, granny-smith heart, puffed rice, herbaceous gazpacho	
Veal fillet	25 €
Cooked with herbs, beets, red fruits and harrissa	
Pork and Langoustine	27 €
Pig popcorn, roasted pork belly, chawanmushi jelly	
Lobster in three ways	29 €
Barbecued lobster body with avocado and coconut, lobster claw in lemon caviar and shiso tartlet, lobster head in creamy coconut	

MAIN COURSES

Yellow pollack	23 €
Mashed cauliflower, radish and fresh blackberries	
Sachetti Burrata	25 €
Green asparagus, mint and pepper, peas and pesto	
Beef fillet	30 €
Beef with seaweed, spiral of candied potatoes, samphire, pink onions	
Pigeon	30 €
Hay smoked pigeon, artichokes, cherries and reduced juice	
Sea-Bass	32 €
Sea-bass in puffed scales, carrots and citrus fruits	

CHEESES

Platter	16 €
Matured cheeses from Maître Bordier	

DESSERTS

The fig	15 €
Fig compote, pineapple cream, white chocolate-wasabi sauce, almond shortbread, pineapple cloud and its whipped ganache, pineapple sorbet	
Raspberry tarragon soufflé	17 €
Tarragon cream, raspberry jelly, tarragon gel, crunchy muesli, raspberry sorbet	
The Exotic	17 €
Coconut mousse, Victoria pineapple poached with coriander, passion fruit cream with vanilla, fresh mango, almond cookie, mango ice cream	
Spicy Choc	17 €
Chocolate cream with Espelette pepper, dark chocolate mousse, corn cookies, chocolate sauce with Jamaican pepper, white cheese sorbet	
The Apple	17 €
Vanilla mascarpone mousse, granny smith chutney with white balsamic vinegar, buckwheat crumble, apple sorbet	

